

MEMORANDUM OF UNDERSTANDING

Between

Shanti Devi Arya Mahila College, Dinanagar

District Gurdaspur

&

Australian Bakery

G.T. Road, Gurdaspur



Report on activities



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SHANTI DEVI ARYA MAHILA COLLEGE

Dinanagar (Distt. Gurdaspur)-143531

ESTD. 1968

Affiliated to GNDU, Amritsar | A Multi-Faculty Post-Graduate Women College

Re-Accredited by NAAC with 'A' Grade

College with Potential for Excellence Status by UGC, Green Champion Award by MGNCRE (Govt. of India)



LIST OF ACTIVITIES

SNO.	NAME OF ACTIVITY	START DATE	END DATE	VENUE	NO. OF PARTICIPANTS
1.	WORKSHOP ON CULINARY ARTS	05/10/2021	05/10/2021	AUSTRALIAN BAKERY	15
2.	WORKSHOP ON PRESENTATION SKILLS IN CULINARY WORLD	29/04/2022	29/04/2022	AUSTRALIAN BAKERY	23
3.	WORKSHOP ON TABLE ETIQUETTES	26/10/2022	26/10/2022	AUSTRALIAN BAKERY	23
4.	WORKSHOP ON COOKING	29/05/2023	29/05/2023	AUSTRALIAN BAKERY	19
5.	WORKSHOP ON COOKING AND BAKING	04/10/2023	04/10/2023	AUSTRALIAN BAKERY	18
6.	WORKSHOP ON 'THE ART AND SCIENCE OF COOKIE MAKING'	11/11/2024	11/11/2024	AUSTRALIAN BAKERY	20

Workshop on Culinary Arts



Ref. No. 5528-SD-A/Gen

Dated 04/10/2021

To
The Owner,
Australian Bakery & Cafe,
Gurdaspur

Subject - Regarding a workshop on Culinary Arts

Respected Sir/Madam,

We are writing regarding a workshop on Culinary Arts in your institute on 05/10/2021 at 11:00 AM. Students of B.A. 5th Sem will attend this workshop as part of their curriculum. One faculty member will accompany the students. We assure you that all the necessary precautions will be taken during the visit. So, we kindly request your approval for the same.

Thanking you,

Accompanying Teacher:

Ms. Sangeeta Malhotra

(HOD Home Science Department)

Reena Talwar
Principal

Shanti Devi Arya Mahila College
Dinanagar (GSP.)

CIRCULAR

Date-01/10/2021

Subject- Workshop on Culinary Arts

Dear students,

We are pleased to inform you that Home Science Department is going to participate in a Workshop on Culinary Arts organized by Australian Bakery, Gurdaspur on 05/10/2021 at 11:00 AM for the students of B.A 5th sem. Interested students can give their names to Ms. Sangeeta Malhotra (HOD Home Science Department).

Reena Talwar
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

Report of workshop on Culinary Arts

Institute	Shanti Devi Arya Mahila College, Dinanagar
Activity	Workshop on Culinary Arts
Date	05/10/2021
Time	11:00am
venue	Australian Bakery, Gurdaspur
Class	B.A. Sem 5
Participants	15
Speaker	Mr. Tushar

On **05/11/2021**, a group of students of Home Science department of Shanti Devi Arya Mahila College participated in a workshop on culinary arts hosted by Australian Bakery. The workshop aimed to provide practical insights into various aspects of baking and culinary techniques.

Key Activities:

1. Introduction to Baking Techniques: The workshop began with an introduction to fundamental baking techniques such as mixing, kneading, and baking temperatures.
2. Hands-on Experience: Students had the opportunity to engage in hands-on activities under the guidance of experienced bakers. They practiced shaping dough, decorating cakes, and preparing various pastry items.
3. Recipe Demonstration: A detailed demonstration of specific recipes, including Australian specialties, was provided. Students learned about the ingredients, proportions, and baking times crucial for each recipe.

Introduction to fundamental baking techniques such as mixing, kneading, baking and temperature requirement





Hands-on Experience under the guidance of experienced bakers



Key Learning:

- Gain practical experience in baking and pastry-making techniques.
- Understand the importance of precision in measurements and timings.
- Explore career paths in the culinary arts and bakery industry.

The workshop proved to be a valuable learning experience for the students, offering them hands-on training and insights into the world of culinary arts. Such initiatives not only enhance practical skills but also inspire career aspirations in the field of baking and hospitality.

Feedback:

Participants expressed enthusiasm about the workshop's organization and the knowledge gained. They appreciated the opportunity to learn directly from skilled professionals in a real bakery setting.

List of Participants

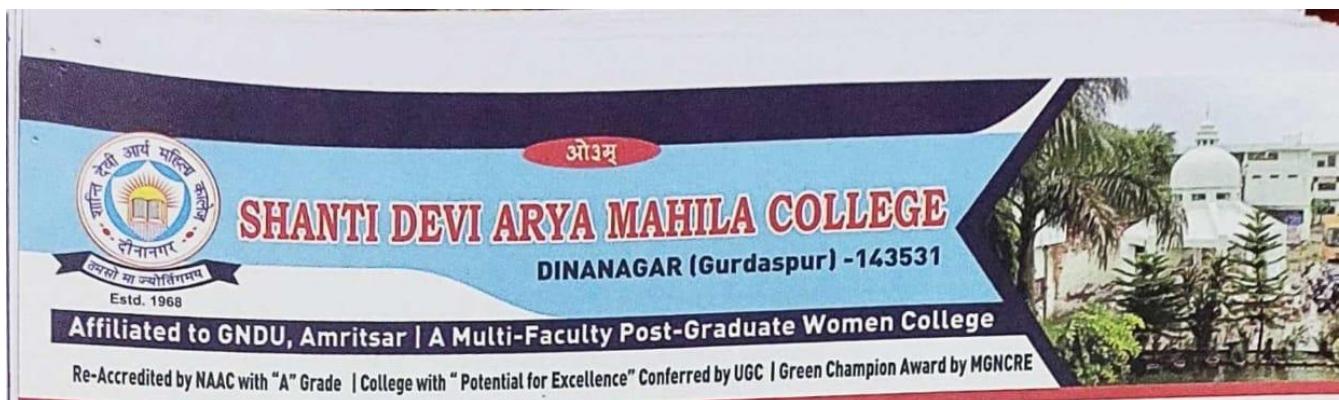
List Of Participants

Sr.No	Students Name	Signature
1	DIMPLEDEVI	Dimple Devi
2	RUCHIKASALARIA	Ruchi
3	NAVJEETKAUR	Navjeet
4	SONALIKA	Sonalika
5	SAMRITI	Samriti
6	RICHIUSHARMA	Richu Sharma
7	DIYAPATHANIA	Diya
8	PRIYADEVI	Priya
9	RITIKA	Ritika
10	MONIKA	Monika
11	SNEHA	Sneha
12	SHIVANI	Shivani
13	GOLDYSHARMA	Goldy Sharma
14	PALAKSALARIA	
15	KIMTIDEVI	Kimti Devi

Principal Reena Talwar
Shanti Devi Arya Mahila College
Principal Dinanagar (G.S.P.)
Shanti Devi Arya Mahila College, Dinanagar

Australian Bakery & Cafe
Vishal Prop.

Workshop on Presentation Skills in the Culinary World



Ref. No. 540-SO-A/Gen

Dated. 26/04/2022

To
The Owner,
Australian Bakery & Cafe,
Gurdaspur

Subject -Regarding workshop on Presentation Skills in the Culinary World

Respected Sir/Madam,

We are writing regarding workshop on Presentation Skills in the Culinary World in your institute on 29/04/2022 at 11:00 AM. Students of B.A 2nd Sem will attend this workshop as part of their curriculum. One faculty member will accompany the students. We assure you that all the necessary precautions will be taken during the visit. So, we kindly request your approval for the same.

Thanking you

Accompanying Teacher:

Ms. Sangeeta Malhotra

(HOD Home Science Department)

Principals Talwar
Shanti Devi Arya Mahila College
Dinanagar (GSP.)



01875-220344, 221382



sdamcollegednn1968@gmail.com



shantidevicollege.org

CIRCULAR

Date- 25/04/2022

Subject- Workshop on Presentation Skills in the Culinary World

Dear students,

We are pleased to inform you that Home Science Department is going to participate in a 'Workshop on Presentation Skills in the Culinary World' organized by Australian Bakery & Cafe, Gurdaspur on 29/04/2022 at 11:00 AM for the students of B.A 2nd sem. For further details, contact Ms. Sangeeta Malhotra (HOD Home Science Department).

Rajendra Talwar
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

Report of workshop on Presentation Skills in the Culinary World

Institute	Shanti Devi Arya Mahila College, Dinanagar
Department	Home Science Department
Activity	Seminar Presentation Skills in Culinary World
Date	29/04/2022
Time	11:00 am
Venue	Australian Bakery & Cafe
Class	B.A. Sem 2
Speaker	Mr. Tushar
Participants	23

Shanti Devi Arya Mahila College organized a workshop focused on enhancing presentation skills within the culinary arts, specifically tailored for students of Home Science. The event aimed to provide valuable insights into the importance of presentation in the culinary world, offering practical tips and demonstrations by Mr. Tushar, an esteemed expert from the Australian Bakery known for his expertise in culinary presentation and techniques. He also gave knowledge on food packaging and gift-wrapping techniques.

Topics Covered:

Importance of Presentation: Mr. Tushar emphasized how presentation enhances the dining experience and influences customer satisfaction.

Techniques and Tips: Practical demonstrations and tips were shared on plating, garnishing, and using colour and texture effectively.

Trends in Culinary Presentation: Insights into current trends and innovations in presenting dishes were discussed, providing students with a contemporary perspective.

Importance of Presentation: He emphasized how presentation enhances the dining experience and influences customer satisfaction.

Techniques and Tips: Practical demonstrations and tips were shared on plating, garnishing, and using color and texture effectively.

Trends in Culinary Presentation: Insights into current trends and innovations in presenting dishes were discussed, providing students with a contemporary perspective

Practical demonstrations and tips were shared on plating, garnishing, and using color and texture effectively



Conclusion-

Students actively participated in the workshop, asking questions and receiving personalized advice on improving their own presentation skills. It was a practical session which allowed the students to try their hand at plating under the guidance of the expert, fostering a hands-on learning experience.

The workshop concluded on a high note, with students gaining valuable knowledge and inspiration to elevate their culinary presentation skills. Students also learnt the packaging techniques and Gift-Wrapping methods.

Feedback:

Feedback from students was overwhelmingly positive, highlighting the seminar's relevance and practicality in their academic and professional pursuits within the culinary arts.

Students Learning the skill of Cake Packaging and Gift Wrapping



List of Participants

List of Participants

Sr.No	Students Name	Signature
1	BHAWNA	Bhawne.
2	SUNEHA SALARIA	Sunhe.
3	KOMAL DEVI	Komal Devi.
4	ARTAKSHI	Artakshi
5	MUSKAN	Muskan
6	PINKY	Pinky
7	NIKTA SHARMA	Nikta Sharma
8	NANDINI KUMARI	Nandini Kumari.
9	NISHA	Nisha.
10	SHIVANI DEVI	Shivani Devi.
11	AARTI	Aarti
12	GURMEET KAUR	Gurmeet Kaur.
13	RAZIA	Razia.
14	RANJIT KAUR	Ranjit Kaur.
15	VINIKA	Vinika
16	MUSKAN	Muskan
17	TAMANNA DEVI	Tamanna.
18	KOMALPREET KAUR	Komalpreet kaur.
19	MEENU BALA	Meenu Bala
20	DEEPIKA	Deepika
21	NAVJOT KAUR	Navjot
22	PREETI LALKA	Preeti Lalka
23	MUSKAN SAINI	Muskan

Reena Talwar
 Principal
 Shanti Devi Arya Mahila College
 Principal
 Dinanagar (GSP)
 Shanti Devi Arya Mahila College, Dinanagar

1. Shanti Devi Arya Mahila College
 2. Cafe
 3. Visit + Stop.

Workshop on Table Etiquettes



Ref. No. 5680...SD.A/Gen

Dated. 21/10/2022

To
The Owner,
Australian Bakery & Cafe,
Gurdaspur

Subject -Regarding workshop on Table Etiquettes

Respected Sir/Madam,

We are writing regarding workshop on Table Etiquettes in your institute on 26/10/2022 at 12:00 AM. Students of Home Science department will attend this workshop as part of their curriculum. One faculty member will accompany the students. We assure you that all the necessary precautions will be taken during the visit. So, we kindly request your approval for the same.

Thanking you

Accompanying Teacher:

Ms. Sangeeta Malhotra

(HOD Home Science Department)

Principal: Talwar
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

CIRCULAR

Date- 21/10/2022

Subject- Workshop on Table Etiquettes

Dear students,

We are pleased to inform you that Home Science Department is going to participate in a 'Workshop on Table Etiquettes' organized by Australian Bakery & Cafe, Gurdaspur on 26/10/2022 at 12:00 PM for the students of Home Science. Interested students can give their names to Ms. Sangeeta Malhotra (HOD Home Science Department).

Reena Talwar
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

Report of workshop on Table Etiquettes

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on table etiquette
Date	26/10/2022
Time	12:00pm
Venue	Australian Bakery
Speaker	Mr. Vishal
Participants	23

Objective:

The workshop on table etiquette held at the Australian Bakery aimed to educate students from Shanti Devi Arya Mahila College, Dinanagar on proper dining manners and etiquettes. It was organized to enhance their social skills and prepare them for professional and formal dining situations. The workshop commenced with an introduction to the importance of table manners in various social and professional settings. Participants were briefed by Mr. Vishal on the significance of presenting oneself gracefully during meals, which often play a crucial role in forming lasting impressions.

Key Highlights:

1. Interactive Sessions: The workshop featured interactive sessions where students actively participated in role-playing scenarios. They practiced proper use of cutlery, napkin etiquette, and polite conversation techniques.
2. Practical Demonstrations: Demonstrations by etiquette experts showcased the correct way to set a table and handle different types of cutlery and glassware. Students had hands-on experience to reinforce their learning.
3. Cultural Sensitivity: Emphasis was placed on cultural differences in dining customs and how to navigate them respectfully in diverse settings, reflecting the multicultural environment of modern workplaces.
4. Q&A and Feedback: A Q&A session provided students with the opportunity to seek clarification on specific etiquette rules and scenarios they might encounter. Feedback from participants highlighted their improved confidence in formal dining situations.

The workshop concluded with a summary of key takeaways and a certificate distribution ceremony.

Practical Demonstrations by etiquette experts showcased the correct way to set a table and handle different types of cutlery and glassware



Hands - on practice by students on proper use of cutlery, napkin etiquette, and polite conversation techniques.





Feedback:

The workshop on table etiquettes at the Australian Bakery was a resounding success, equipping students with essential social skills and confidence to navigate formal dining environments effectively. It fostered a deeper understanding of cultural awareness and the importance of respectful behavior in social interactions.

List of Participants

List of Participants

Sr.No	Students Name	Signature
1	ANMOLPREET KAUR	Anmolpreet kaur
2	MEHAK	Mehak
3	SIMRANKUMARI	Simran kumari
4	EKTA	Ekta
5	MADHUBALA	Madhoo Bala
6	BHAVIKA	Bhavika
7	SHWETASALARIA	Shweta Salaria
8	MANPREET KAUR	Manpreet kaur
9	JIYAMAAN	Jiyamaan
10	SAMRITI	Samriti
11	SABRINOOR	Sabrinneer
12	DIYA	Diya
13	KOMALDEVI	Komal
14	SONIA	Sonia
15	ANSHIKADEVI	Anshika
16	KHUSHBOOSHARMA	Khush
17	SUMEETADEVI	Sumeet Devi
18	TANIYA	Tanya
19	PALAKPREET KAUR	Palakpreet kaur
20	HARKIRANJEET	Harkiranjeet
21	DIVIKA	Divika
22	SIMRANJEET KAUR	Simranjeet kaur
23	BABALJIT KAUR	Babaljeet kaur

Australian Bakery & Cafe
Prop. by
Vishal

Principal Reena Talwar
Shanti Devi Arya Mahila College
Principal Dinanagar (GSP)
Shanti Devi Arya Mahila College, Dinanagar.

Workshop on Cooking Session at Australian Bakery



Ref. No. 5983-SQ-A/Gen

Dated. 24/05/2023

To
The Owner,
Australian Bakery & Cafe,
Gurdaspur

Subject- Regarding workshop on Cooking Session at Australian Bakery

Respected Sir/Madam,

We are writing regarding a workshop on Cooking Session at Australian Bakery to your institute on 29/05/2023 at 12:00 AM. Students of Home Science department will attend this workshop as part of their curriculum. One faculty member will accompany the students. We assure you that all the necessary precautions will be taken during the visit. So, we kindly request your approval for the same,

Thanking you

Accompanying Teacher:

Ms. Sangeeta Malhotra

(HOD Home Science Department)

Leena Talwar
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

CIRCULAR

Date-25/05/2023

Subject- Workshop on Cooking

Dear students,

We are pleased to inform you that Home Science Department is going to participate in a 'Workshop on Cooking' organized by Australian Bakery & Cafe, Gurdaspur on 29/05/2023 at 12:00 PM for the students of Home Science. For further details, contact Ms. Sangeeta Malhotra (HOD Home Science Department).

Principal Talwar
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

Report of workshop on Cooking Session at AustralianBakery

Institute	Shanti Devi Arya Mahila College, Dinanagar
Activity	Workshop On Cooking
Date	29/05/2023
Time	12:00pm
venue	Australia Bakery
Participants	19

On 29/05/2023, a group of students of Home Science Department from Shanti Devi Arya Mahila College participated in an enriching workshop on cooking hosted by Australia Bakery. The workshop aimed to introduce participants to the art and science of cooking covering fundamental techniques and creative aspects.

Key Highlights

1. Introduction to cooking Techniques: The session commenced with an overview of essential cooking tools and ingredients. Participants were guided through the importance of precise measurements and the role of each ingredient in Pasta preparation.
2. Hands-on Experience: Students had the opportunity to get hands-on experience under the guidance of expert bakers. They learned to mix batter, prepare various types of pizza bases, and handle equipment effectively.
3. Decorating Skills: The workshop also focused on cake decoration techniques. Participants were taught how to apply frosting, create simple designs, and use piping bags for more intricate decorations.
4. Interactive Learning: Throughout the workshop, there was a strong emphasis on interactive learning. Students could ask questions, seek clarification on techniques, and receive personalized tips from the bakery staff.
5. Tasting and Feedback: At the end of the session, students sampled the cakes they had prepared. This allowed them to evaluate their creations and receive feedback from the instructors on taste, texture, and presentation.

Workshop on cooking to introduce students with the art and science of cooking covering fundamental techniques and creative aspects of cooking. Students learning to mix batter, prepare various types of pizza bases



Demonstration of various types of cooking techniques used in Pasta Making



Students were taught decorating skills used in cake making



Conclusion:

The cake baking workshop at Australia Bakery was a resounding success, providing the students with valuable practical skills and insights into the world of baking. The event was enjoyed by all participants and served as an inspiring educational experience outside the traditional classroom setting.

List of Participants

List of Participants

Sr.No	Students Name	Signature
1	PRIYANKADEVI	Priyanka Devi
2	SAKSHISALARIA	Sakshi
3	BHUMIKASAINI	BhumiKa Saini
4	SALONY	Salony
5	SUHANI	Suhani
6	HIMANI	Himani
7	SALONI HARCHAND	Saloni
8	RAJWANT KAUR	Rajwant
9	ASHBEER KAUR	Ashbeer Kaur
10	SANJANA	Sanjana
11	PALLVI	Pallvi
12	JASMEEN GILL	Jasmeen Gill
13	SONIA	Sonia
14	MEHAK LALOTRA	Mehak
15	SHIVANI	Shivani
16	SIMRANDEEP KAUR	Simrandeep Kaur
17	SALONI SALARIA	Saloni Salaria
18	RITIKA	RitiKa
19	PRABHDEEP	Prabhdeep

Australian Bakery & Cafe
Jishu Prop.

Reena Talwar
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)
Principal
Shanti Devi Arya Mahila College, Dinanagar

Workshop on Cooking and Baking



DEPARTMENT OF HOME SCIENCE SHANTI DEVI ARYA MAHILA COLLEGE, DINANAGAR

Re- Accredited with "A Grade" by NAAC College With
Potential for Excellence Status by UGC Green Champion
Award by MGNCRE (Govt. of India)

Organizes a
Workshop on Cooking and Baking
at
Australian Bakery

Date: 04/10/2023

Time: 10: 00 AM

SWAMI SARVANAND
JI
PRESIDENT

SHRI DHARAM INDU GUPTA
SECRETARY

DR. SUSHMA GUPTA
PRINCIPAL



Ref. No. 6119-SD-A/Cew

Dated 03/10/2023

To
The Manager
Australian Bakery,
Gurdaspur

Subject: Regarding permission to visit for educational purposes.

Respected Sir,

I hope this message finds you well. I am writing to request permission for a group of students from our college to visit Australian Bakery, Gurdaspur on dated 04/10/2023. This visit is part of our educational program, aimed at providing students with practical insights into the hospitality industry.

We greatly appreciate your consideration.

Thank you.

Ans
Principal
Shanti Devi Arya Mahila College
Dinanagar (GSP.)

Report of workshop on Cooking and Baking

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on Cooking and Baking
Date	04/10/2023
Time	10:00 AM
Venue	Australian Bakery
Participants	18

On 04/10/2023, a workshop on 'Cooking and Baking' was conducted with the aim of enhancing the culinary and baking skills of home science students. The workshop was designed to equip students with advanced techniques in cooking, as well as an understanding of the essentials of baking. The event was organized by the Hospitality Department and aimed to bridge the gap between theoretical knowledge and practical application.

Objectives-

1. To provide hands-on experience in various cooking and baking techniques.
2. To introduce professional kitchen equipment and tools.
3. To explore the relationship between cooking and baking in a hospitality setting.
4. To improve students' understanding of food presentation and plating.

Key activities-

- Chef Rohit started the session with a brief overview of key cooking methods such as sautéing, grilling, braising, and sous-vide. He emphasized the importance of precision and timing in each method.
- Students observed as Chef Rohit prepared a dish using seasonal ingredients. He demonstrated various methods and techniques of cooking.
- Students were then divided into small groups and asked to prepare dishes under guidance. Each group focused on a different cooking technique.
- In the second half of the workshop, Chef Rohit demonstrated the basics of baking, including dough preparation, mixing, and the importance of ingredient ratios. He focused on both savory and sweet baked goods, highlighting the differences in techniques.

Chef Rohit demonstrated the basics of baking, including dough preparation, mixing, and the importance of ingredient ratios



Hands on Practice by students focused on a different cooking technique



Demonstration by chef Rohit



Conclusion-

The workshop was a great success, providing students with valuable practical skills and insights into the culinary world. The event fostered creativity, improved technical abilities, and allowed students to experience the pressure and rewards of working in a professional kitchen environment.

The workshop's focus on hands-on learning and interaction with an industry expert enriched the students' education, equipping them with skills and knowledge that will benefit their future careers in hospitality.

PARTICIPANTS

PARTICIPANTS

S.NO	NAME	SIGNATURE
1.	JASMEET BOPARAI	Jasmeet Boparai
2.	SHIKHA DEVI	Shikha Devi
3.	BHUMIKA SAINI	Bhumika Saini
4.	MEHAK LALOTRA	Mehak Lalotra
5.	RAJWANT KAUR	Rajwant Kaur
6.	SALONI HARCHAND	Saloni Harchand
7.	PALAK DEVI	Palak Devi
8.	SIMRANJIT KAUR	Simranjot Kaur
9.	SUHANI	Suhani
10.	ASHBEER KAUR	Ashbeer Kaur
11.	SUREHA	Sureha
12.	MANNAT MARWAHA	Mannat Marwaha
13.	KANCHAN SAINI	Kanchan Saini
14.	PRIYA DEVI	Priya Devi
15.	HIMANI SALARIA	Himani Salaria
16.	SALONY	Salony
17.	ANJALI	Anjali
18.	DISHA SONI	Disha Soni


 Principal
 Shanti Devi Lycya Mahila College
 Dinanagar (GSP.)

Workshop on 'The Art and Science of Cookie Making'



DEPARTMENT OF HOME SCIENCE OF SHANTI DEVI ARYA MAHILA COLLEGE, DINANAGAR

Re- Accredited with " A Grade" by NAAC
College With Potential For Excellence Status by UGC
Green Champion Award by MGNCRE (Govt. of India)

Organizes
Workshop
On

"The Art and Science of Cookie Making"
At Australian Bakery, Gurdaspur

Date: 11/11/2024

Time: 10: 00 AM

SWAMI SARVANAND JI
PRESIDENT

SHRI DHARAM INDU GUPTA
SECRETARY

DR. SARLA NIRANKARI
PRINCIPAL



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SHANTI DEVI ARYA MAHILA COLLEGE

DINANAGAR (Gurdaspur) -143531

Estd. 1968

Affiliated to GNDU, Amritsar | A Multi-Faculty Post-Graduate Women College

Re-Accredited by NAAC with "A" Grade | College with "Potential for Excellence" Conferred by UGC | Green Champion Award by MGNCRE



Ref. No. 7098-SD/Gen

Dated 11/11/2024

To
The Manager
Australian Bakery,
Gurdaspur

Subject: Regarding permission to visit for educational purposes.

Respected Sir,

I hope this message finds you well. I am writing to request permission for a group of students from our college to visit Australian Bakery, Gurdaspur on dated 11/11/2024. This visit is part of our educational program, aimed at providing students with practical insights into the hospitality industry.

We greatly appreciate your consideration.

Thank you.

Principal
Shanti Devi Arya Mahila College
Dinanagar (GSPY)



01875-220344, 221382



sdamcollegednn1968@gmail.com



shantidevicollege.org

Report of workshop on 'The Art and Science of Cookie Making'

Institute	Shanti Devi Arya Mahila College, Dinanagar
Activity	Workshop On 'The Art and Science of Cookie Making'
Date	11/11/2024
Time	10:00 AM
venue	Australia Bakery
Participants	20

On **11/11/2024**, a group of students from Home Science Department of Shanti Devi Arya Mahila College participated in a workshop on 'The Art and Science of Cookie Making' to provide students with hands-on experience of baking in a professional setting, focusing specifically on the techniques used to create high-quality cookies.

The workshop was conducted by the restaurant's renowned Executive Pastry Chef Mr. Tushar.

Objectives-

1. To familiarize students with professional pastry techniques for cookie making.
2. To demonstrate how to work with ingredients for better quality cookies.
3. To provide practical experience in the kitchen under the guidance of an expert.
4. To emphasize the importance of presentation and innovation in pastry work.
5. To understand the role of baking in a high-end hospitality context.

Key activities-

- Chef Tushar began the workshop with a brief introduction to the fundamentals of cookie making, including an overview of the different types of cookies.
- He explained the importance of ingredient selection, such as choosing high-quality chocolate, butter, and flour.
- The chef then demonstrated the proper techniques for mixing dough, shaping cookies, and using different baking tools. He shared tips on how to achieve the perfect texture, whether students desired chewy, crispy, or soft cookies. Specific tips on oven temperature, baking time, and consistency were provided.
- After the demonstration, the students were divided into small groups, with each group given the task of making a batch of cookies using the techniques and recipes shared earlier.

Demonstration of professional pastry techniques for cookie making by Chef Tushar



Hands on practice by students under the guidance of chef





Conclusion-

The ‘Cookie Making Workshop’ at Australian Bakery was a highly enriching experience for students. It provided them with practical, real-world skills that will be invaluable in their future careers. The opportunity to work in a professional kitchen with an expert pastry chef allowed students to gain confidence in their baking abilities and to understand the high standards required in the hospitality industry.

PARTICIPANTS

PARTICIPANTS

S.NO	NAME	SIGNATURE
1.	SALONI	Saloni
2.	RITIKA	Ritika
3.	PALAK DEVI	Palak devi
4.	SOHANI	Sohani
5.	KANCHAN SAINI	Kanchan Saini
6.	HIMANI SALARIA	Himani Salaria
7.	ANJALI	Anjali
8.	DISHA SONI	Disha Soni
9.	HIMANI	Himani
10.	KRITIKA	Kritika
11.	SIMRAN	Simran
12.	KIRPA	Kirpa
13.	SUREHA	Sureha
14.	SALONY	Salony
15.	SANJANA	Sanjana
16.	JASWINDER KAUR	Jaswinder kaur
17.	PRIYANKA DEVI	Priyanka Devi
18.	PALAK DEVI	Palak Devi
19.	JASMEEN GILL	Jasmeen Gill
20.	MEHAK LALOTRA	Mehak Lalotra

Principal
Shanti Devi Zya Mahila College
Dinanagar (GSP.)